

# the Clover

## IRISH PUB

### Starters

<b>Corned Beef and Cabbage Spring Rolls</b> .....	8.50
Flash Fried & Served with Tomato Aioli	
<b>Pulled Pork Egg Rolls</b> .....	8.50
Deep Fried with Cheddar Cheese, Minced Red Onions and Ranch Dressing	
<b>Spinach and Artichoke Dip</b> .....	9.50
Topped with Cheddar & Served with Tortilla chips	
<b>Triple Cooked Wings</b> .....	9.75
Baked, Fried, Grilled and Tossed in a Whiskey BBQ Sauce	
<b>Ale Battered Onion Rings</b> .....	6.50
Flash Fried & Served with a Chipotle Ketchup and Chipotle Cheese Sauce	
<b>Black Angus Sliders</b> .....	10.75
Topped with Cheddar, Minced Onions & Whole Grain Mustard	
<b>Clover's Potato Chips</b> .....	6.50
Sliced Natural Potatoes Fried To Order Topped with Goat Cheese & Malt Vinegar	
<b>Truffle Fries</b> .....	6.50
Topped with Parmesan & Herbs	
<b>Smoked Salmon Plate</b> .....	11.75
Served with Toast Points, Chive Sour Cream, Red Onions and Capers	

### Sandwiches

<b>Irish Sausage and Pepper Sandwich</b> .....	9.75
Grilled Banger Topped with Caramelized Onions & Peppers, Whole Grain Mustard on a Hoagie Roll	
<b>Reuben Sandwich</b> .....	12.95
Corned Beef, Thousand Island Dressing, Sauerkraut and Swiss Cheese on Grilled Rye Bread	
<b>Pulled Pork</b> .....	9.25
Slow Roasted Pork Topped with a Whiskey BBQ Sauce & Cabbage Slaw on a Toasted Brioche Bun	
<b>Grilled Cheese</b> .....	8.00
Cheddar, Swiss & Bacon on Texas Toast	
<b>Grilled Chicken BLT</b> .....	12.45
Chicken Breast with Crisp Lettuce, Tomato & Applewood Smoked Bacon with a Spicy Citrus Mayo on Grilled Ciabatta	
<b>Classic Cuban Sandwich</b> .....	9.45
We are in Miami after all! Sweet Ham, Slow Roasted Pork & Swiss Cheese on Cuban Bread Press Grilled to Perfection	
<b>Ale Battered Cod on Ciabatta</b> .....	12.75
Ale Battered Cod with Tartar Sauce, Lettuce and Tomato	
<b>Bogside Burger</b> .....	14.50
8oz Black Angus Burger with Guinness Caramelized Onions, Cheddar, Bacon and Whiskey BBQ Sauce on a Brioche Bun with Fries	
<b>Char-Grilled 8 oz. Black Angus Burger</b> .....	12.25
Served with Lettuce, Tomato and Red Onions on a Brioche Bun with Fries	
<b>Add Ons:</b>	
.50 Grilled Onions, Sautéed Mushrooms, Roasted	3.00 Sub Truffle Fries
Tomatoes, Grilled Peppers & Onions Mix	1.95 Fried Egg, Pulled Pork, Rashers
1.50 Cheddar, Swiss, Goat Cheese, American,	1.50 Sub Onion Rings
Bacon	

### Entrees

<b>Chopped Chicken Salad</b> .....	12.95
Iceberg & Romaine Mix, Carrots, Red Onions, Peppers, Cucumbers, Cheddar, Hard boiled Egg & Crispy Bacon Tossed in Ranch Dressing	
<b>Clover Pub Salad</b> .....	8.75
Baby Mixed Greens with Cucumbers, Celery, Red Onions, Watermelon & Goat Cheese Tossed with Balsamic Honey Vinaigrette	
<b>Irish Breakfast</b> .....	11.50
Two Eggs, Bangers, Rashers, Black Pudding, Roasted Tomatoes & Toast	
<b>Shepherd's Pie</b> .....	11.95
Braised Lamb with Carrots & Onions in a Sweet Gravy. Baked & Topped with Peas & Mashed Potatoes	
<b>Fish and Chips</b> .....	13.25
Flash Fried Ale Battered Cod & Fries with Citrus Herb Tarter & Grilled Lemon	
<b>Whiskey BBQ Glazed Salmon</b> .....	17.95
Grilled Salmon Filet Coated in Whisky BBQ Glaze Served with Cabbage Slaw & Mashed Potatoes	
<b>Pub Skirt Steak</b> .....	22.50
Char-Grilled Skirt Steak Smothered with a Braised Mushroom & Merlot Sauce Topped with Onion Rings & Served with Mashed Potatoes	

### Draught Beer

<b>Guinness Stout</b> Ireland .....	<b>Irish Pint</b> 20 oz	10.50	Pint	8.45
<b>Harp Lager</b> Ireland .....	20 oz	9.50	Pint	7.65
<b>Smithwick's Red Ale</b> Ireland .....	20 oz	9.50	Pint	7.65
<b>Bass Pale Ale</b> England .....	20 oz	9.35	Pint	7.50
<b>Stella Artois</b> Belgium .....	20 oz	10.50	Pint	8.45
<b>Bar Staff Selection</b> .....	Market Price			

### Beer By the Bottle

<b>Newcastle Brown Ale</b> England .....	7.25
<b>Chimay Grand Reserve Blue</b> Belgium .....	12.00
<b>Delirium</b> Belgium .....	11.75
<b>Heineken</b> Holland .....	6.95
<b>Bud Light</b> USA .....	5.95
<b>Corona</b> Mexico .....	6.95
<b>Presidente</b> Dominican Republic .....	6.75
<b>Red Hook Long Hammer IPA</b> USA .....	7.25
<b>Green Flash West Coast Double IPA</b> USA .....	10.50
<b>Yuengling Lager</b> USA .....	6.75
<b>Blue Moon White Ale</b> USA .....	7.25
<b>Fat Tire</b> USA .....	7.25
<b>Budweiser</b> USA .....	5.95
<b>St. Pauli (non-alcoholic)</b> Germany .....	5.50
<b>Strongbow Dry Cider</b> .....	7.50

### House Wine

<b>Salmon Creek Cellars</b> California .....	<b>Glass 7.50 Bottle</b>	24.50
Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio		
<b>Montecillo</b> .....	<b>Glass 8.75 Bottle</b>	26.50
Rioja Crianza, Spanish Red		
<b>Torre La Moreira</b> .....	<b>Glass 9.25 Bottle</b>	28.50
Albariño, Spanish White		

### Beverages

<b>Acqua Panna Water</b> .....	3.95
<b>Perrier Mineral Water</b> .....	2.75
<b>Soft Drinks</b> .....	2.75
<b>Iced Tea</b> .....	2.75
<b>Florida Orange Juice</b> .....	3.25
<b>American Coffee</b> .....	2.75
<b>Milk</b> .....	1.65
<b>☕ Tea</b> .....	3.25
<b>Hot Chocolate</b> .....	2.95

### Sides

<b>French Fries, Mashed Potatoes, Roasted Tomatoes or</b>	
<b>Cabbage Slaw</b> .....	3.50
<b>Onion Rings</b> .....	3.95
<b>Side Salad</b> .....	5.25

### Desserts

<b>Warm Bread Pudding</b> .....	4.75
Served with Whiskey Crème Anglaise	
<b>Black and Tan Brownie</b> .....	4.50
Warm Rich Chocolate & Cheesecake Brownie topped with Candied Pecans & Whipped Cream	
<b>Irish Apple Pie</b> .....	5.25
Topped with a Warm Custard	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.